

"Spunky Spud" Potato Salad

Makes: 24 or 48 servings

Ingredients	24 Servings		48 Servings	
	Weight	Measure	Weight	Measure
Lemon juice		6 Tbsp		12 Tbsp
Olive oil		2 Tbsp		1/4 cup
Dijon mustard		2 Tbsp		1/4 cup
Vinegar		1 Tbsp		1/4 cup
Thyme, dried		1/2 tsp		1 tsp
Potatoes, diced, skin on	2 lbs		4 lbs	
Broccoli, chopped		2 cups		4 cups
Peas, frozen, thawed and drained		2 cups		4 cups
Red bell pepper, diced		1/2 cup		1 cup
Celery, diced		1/2 cup		1 cup
Canned corn, drained		1 cup		1-15 oz can

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	62	
Total Fat	1 g	
Protein	2 g	
Carbohydrates	12 g	
Dietary Fiber	2 g	
Saturated Fat	NA	
Sodium	113 mg	

Directions

1. Combine top five ingredients and whisk together. Store in refrigerator until ready to use.
2. Place potatoes in pan and cover with water. On high heat, bring potatoes to a boil, and simmer for 15 minutes or more until potatoes are soft. Drain.
3. Combine potatoes, peas, broccoli, peppers, celery, and corn in a large bowl.
4. Mix dressing, pour over vegetables, and mix gently.

Notes

Serving Tips:

Make this dish in advance and refrigerate to use later in the week.